

DRAFT

EXPORT

The beer that built Shipyard Brewing - 5.1%

SEA DOG BLUEBERRY

Blueberry wheat ale - 4.6%

OWLS HEAD LIGHT ALE

Crisp light ale - 3.2%

OLD THUMPER

Round & surprisingly delicate strong ale - 5.6%

PRELUDE

Winter warmer - 6.7%

DEEP STOWAGE IPA

Hop forward IPA - 6.1%

FINDER IPA

Mouthwatering NE IPA - 7%

SEA DOG STOUT

Classic Irish stout - 4.5%

SEA DOG INVADER PALE ALE

NE pale ale - 5.5%

SEA DOG SUNFISH

Peach & grapefruit - 4.6%

CANS & BOTTLES

SHIPYARD SMASHED PUMPKIN 12

SURFSIDE ICED TEA & LEMONADE 8

FREEDOMS EDGE CIDER 9

WAVE FINDER NA BEER 7

MOOSEHEAD LAGER 8

RED STRIPE LAGER 8

MILLER HIGH LIFE 7

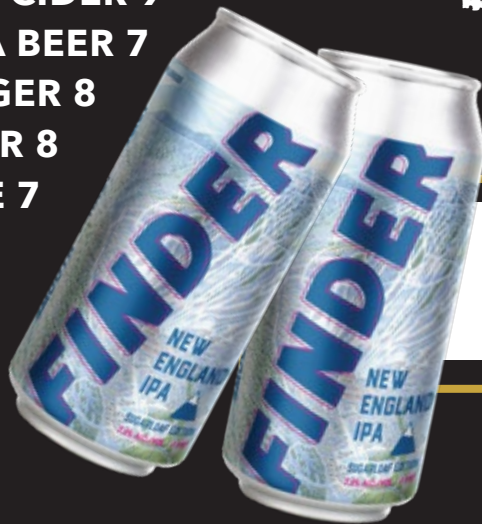
APRÉS SELTZER 8

MILLER LIGHT 7

COORS LIGHT 7

BUD LIGHT 7

ALTE THC 11



HAPPY HOUR

3-5PM MONDAY - FRIDAY

\$1 OFF DRAFTS

\$1 OFF GLASSES OF WINE

\$7 ICE PIK VODKA

**BRING YOUR FAVORITE
SHIPYARD BEERS
HOME WITH YOU**

**SHIPYARD BREW HAUS &
SUGARLOAF INN MERCH
AVAILABLE DOWNSTAIRS
IN THE GIFT SHOP**

WHITE WINE

STONEBURN SAUVIGNON BLANC | 12/45

BELLA ITALIA PINOT GRIGIO | 10

BLU PROSECCO | 10

PETITE ROUBIE PICPOUL | 12/24

FESS PARKER CHARDONNAY | 15/55

BOTTLED SOFT DRINKS

CAPTAIN ELI'S GINGER BEER | 4.50

CAPTAIN ELI'S ROOT BEER | 4.50

CAYENNE CLEANSE KOMBUCHA | 7

RICKER HILL SWEET APPLE CIDER | 7

RED BULL | 7

RED WINE

CHICKADEE PINOT NOIR | 12/45

PERLAGE SANGIOVESE | 12/45

QUIETUD MALBEC | 13/50

FLAGSHIP CABERNET | 15/55

COCKTAILS

MASTIHA SPRITZ | 14

A traditional Greek sweet & slightly earthy herbal liquor served over ice with soda water, a splash of tonic & a lemon slice

WHITEOUT NEGRONI | 14

Hardshore gin, Lillet Blanc & gentian liqueur on the rocks with a lemon twist

SOTOL SNOWDAY REFRESHER | 14

An earthy & slightly smokey Mexican spirit served on the rocks with a splash of grapefruit juice & soda water with cardamom & applewood smoked sea salt rim

SKIER REVIVER | 15

Boubon, Aperol & lemon juice served chilled up with a cherry

GREEN MARTINI | 15

Puréed herbs, green pepper, olive brine & pickle brine, well shaken with Ice Pik vodka served up with blue cheese stuffed olives

ISLAND TIME MOCKTAIL | 7

Pineapple, house sour, Captain Eli's ginger beer, soda water

BREAKFAST DRINKS

ICE PIK BLOODY MARY | 15

House made mix served with giardiniera & a crispy bacon slice

MIMOSA | 12

Blue Lobster Urban Winery Prosecco served up with a splash of orange juice

BAILEY'S IRISH CREAM & COFFEE | 14

Topped with whipped cream

RASPBERRY MANMOSA | 14

Raspberry vodka, prosecco & a splash of orange juice served on the rocks

